



Specification Sheet

Product: Organic Maple Syrup (grade A dark robust taste)	Version: 1	Page: 1 of 5
Creation date: 23-May-2025	Revision date: 23-May-2025	Responsible: Arianne Nicole

Product Information

Parameter	Declaration
Ingredient	100% Organic maple syrup
Country of agricultural origin	Canada
Country of last processing	Canada
Additives	None
Production process	The maple syrup is made by evaporating the maple water during the season (spring), by heating the water evaporates and we concentrate the sugars to obtain the maple syrup, there is no addition of sugar in the product, this one is naturally sweetened during the season. Afterwards, the maple syrup is put in barrels. These are evaluated individually upon arrival at our warehouse. All barrels are checked without exception. (Taste, Brix degree, light transmittance).
Item number	NB950025
This product is	Organic and not genetically modified or irradiated
Organic Certifier	SKAL, The Netherlands (NL-BIO-01)

Sensory Characteristics

Parameter	Declaration
Smell	Characteristic smell without foreign smell
Colour	light brown to dark brown color
Taste	Robust and caramelized maple flavor
Appearance	Syrupy liquid

General Characteristics

Parameter	Declaration
Quality Standards	Complies with Dutch and EU-legislation
Packaging	24.9 kg Metal pail
Storage conditions	Ambient temperature, refrigerate after opening
Minimum shelf life	36 months after production

Specification Sheet		
Product: Organic Maple Syrup (grade A dark robust taste)	Version: 1	Page: 2 of 5
Creation date: 23-May-2025	Revision date: 23-May-2025	Responsible: Arianne Nicole

General Characteristics	
Parameter	Declaration
Other details	This specification contains reference values. Deviations of the appearance, composition, colour, flavour and odour are due to the natural origin of the ingredients. The specification is based on the information of our suppliers. We recommend to proof the suitability of our product by own tests.

Indicative Nutritional Information (per 100 gram)		(from supplier)
Parameter	Value	
Energy	1118 KJ / 267 kcal	
Protein	0.9 g	
Fat	0 g	
- Saturated	0 g	
Carbohydrates	65.9 g	
- Sugars	61.9 g	
Dietary fibre	< 1.0 g	
Salt	0.01 g	

Analytical Properties	
Parameter	Value
pH	5 – 8
Moisture (%)	30.0 – 34.3
Brix°	66.0 – 67.0
aW	0.82 – 0.88
Light transmittance	25 – 49.9

Specification Sheet		
Product:Organic Maple Syrup (grade A dark robust taste)	Version: 1	Page: 3 of 5
Creation date: 23-May-2025	Revision date: 23-May-2025	Responsible: Arianne Nicole

Indicative Microbiological Properties	
Parameter	Value
Total Plate count (cfu/g)	< 1.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Escherichia coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent

Allergen	
Parameter	Declaration
Cow's milk protein	No
Lactose or milk sugar	No
(Chicken) egg	No
Soya protein (-derivatives)	No
Gluten	No
Wheat	No
Peanuts/groundnuts (-derivatives)	No
Sesame	No
Sesame Oil	No
Celery	No
Mustard	No
Fish	No
Shell-fish	No
Mollusc	No
Lupine	No
Sulfite E220-E228	No
Nuts (-derivates)	No

Specification Sheet		
Product:Organic Maple Syrup (grade A dark robust taste)	Version: 1	Page: 4 of 5
Creation date: 23-May-2025	Revision date: 23-May-2025	Responsible: Arianne Nicole

Allergen	
Parameter	Declaration
Almond	No
Hazelnut	No
Walnut	No
Cashew	No
Pecan nut	No
Brazil nut	No
Macadamia or Queensland nut	No
Pistachio nut	No
Coconut	No
Hickory nut or kola nut	No
Lichee nut	No
Pili nut	No
Sheanut	No
Pine nut or pinon nut	No
Beech nut	No
Butternut	No
Chestnut	No
Ginko nut	No
Chinquapin	No

Specification Sheet

Product: Organic Maple Syrup (grade A dark robust taste)

Version: 1

Page: 5 of 5

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Remarks

Processing of goods

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to the production and use.

Disclaimer

The information contained herein is based on the present state of our knowledge and is intended to describe our product from the point of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Source of Ingredients

NutriBoost BV reserves the right to vary the source of its ingredients provided that there is no change in the requirements for allergen labelling.

Disclaimer

In order to claim damages on any of the incoming goods, this should be reported on the CMR of the transporter.

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policy will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO